



Victoria Sponge Cake

Sarah's Servings: 8 Sarah's skill: Easy, Baking time: 30-35 minutes

Ingredients

Cake

300g Soft unsalted butter
300g Caster sugar
5 Large eggs
1 Large egg yolk
1 tsp Vanilla bean paste
300g Self Raising flour
1 1/2 tsp Baking powder
1 Tbsp Milk

Butter icing

150g Butter
300g Icing Sugar
1 tsp Vanilla bean paste
1 Tbsp Milk if needed

4 Tbsp Strawberry Jam

Method

- Pre-heat the oven to 180 degrees centigrade (160 fan) and line and grease two 8" cake tins.
- In the bowl of a stand mixer put the butter and sugar and cream until light and fluffy.
- Put the eggs in a jug or bowl and mix with the vanilla using a fork. Then add the eggs gradually until they are all combined.
- Finally add the flour and baking powder and mix again.
- Divide the mixture between the two tins and bake for 30-35 minutes or until a skewer comes out clean.
- Leave to cool in the tins then transfer to a wire cooling tray.
- Next make the vanilla buttercream. Put the butter, vanilla and sieved icing sugar in the bowl of a stand mixer with the whisk attachment. Whisk with a tablespoon of milk until light and fluffy. You can add a bit more milk if the icing is too stiff to pipe.
- Put the buttercream in an icing bag with a Wilton 1A nozzle or you can use a star nozzle. If you don't have any piping nozzles you can spread the buttercream in the cake instead.
- Place the first cake on a plate or stand that you want to use and pipe round the edge of the cake until you get to the middle.
- Put the jam on top of the icing and then place the second cake on the top and press down slightly.
- Finally finish with a dusting of sieved icing sugar.